

SEAGLASS

WINE COMPANY



SAUVIGNON BLANC

CENTRAL COAST

2020

SEAGLASS Wine Company gets its name from the shards of glass that are polished—over decades—into beautiful, one-of-a-kind gems by the natural ebb and flow of wind, sea and fog. Our wines encapsulate the ocean air, the sandy coastline and the fresh acidity of cool-climate fruit along the Central Coast. Crafted from wind-swept vines that give us nuanced flavors in the cellar and complex notes in the glass, our wines are an unmistakable expression of California’s coastal vineyards.

In the Vineyard

Los Alamos Vineyard rests just 20 miles from the Pacific Ocean in Santa Barbara County, parallel to the region’s unusual east-west coastal range, whose valleys usher wind and fog across the vines each day. Perhaps most notable for its soil, Los Alamos is comprised almost entirely of sand. The soil heats up quickly, initiating bud break earlier than neighboring sites and affording the grapes more time to develop their signature concentrated flavors.

At the Winery

We crafted this wine in the classic style of coastal Sauvignon Blanc, retaining the naturally fresh fruit flavor of the grapes by carefully avoiding any oxygen exposure during winemaking. A cold fermentation in stainless steel tanks allowed the wine’s delicate varietal flavors and crisp acidity to flourish. We chose not to employ malolactic fermentation before bottling the wine, which preserved its hallmark freshness.

On the Palate

This Central Coast Sauvignon Blanc has exhilarating aromas of lemon, lime, grapefruit and fresh cut grass. A clean, crisp palate of gooseberry, tangerine and a touch of minerality paves the way for mouthwatering acidity and a lightly tart finish.

In the Glass

Appellation: Central Coast

Vintage: 2020

Grape Varieties: 100% Sauvignon Blanc

Alcohol: 13.90%

TA: 0.59 g/100 ml

pH: 3.30

RS: 0.33g/100 ml (dry)

